



[menu](#)

fingerfood

small snacks, available all day & evening

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|---|-----|--|-----|
| 1. Calamari | 170 | 5. Chicken Drum Sticks | 140 |
| 2. Dutch Bitter Balls
served with mustard | 140 | 6. Chicken Nuggets
served with chilli sauce | 140 |
| 3. French Fries
served with mayonnaise
& ketchup | 120 | 7. Garlic Bread | 120 |
| 4. Chicken Satay
(4 skewers)
served with peanut sauce | 160 | 8. Garlic Bread
with Cheese | 140 |

9. Secret Garden Oriental Plate 290
chicken satay, golden purses filled with prawn,
fish cakes & spring rolls (vegetables)



sandwiches, baguettes & wraps

choice of bread

- multi grain bread (dark organic bread with whole grains)
- sandwich bread (white toasted bread)
- French baguette
- wrap (tortilla)

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| 10. Bacon & Egg | 180 | 14. Tuna | 240 |
| | | with tuna salad,
boiled egg, red onion | |
| 11. Ham & Cheese
from the grill | 180 | 15. Corronation | 240 |
| served with ketchup | | with curried chicken
& salad | |
| 12. Ham, Cheese,
Salad, Egg | 240 | 16. Smoked Chicken
& Avocado | 290 |
| with mayonnaise | | with salad & tomato | |
| 13. Ceasar | 260 | 17. SG Club Sandwich | 270 |
| with chicken, Cheddar,
bacon, Roman salad | | served with French Fries | |

Secret Garden Signature Burger 380

100% prime beef burger (200 g), smoked bell pepper,
Romesco sauce, crispy fried onion, pickles, tomato, cheese,
served with French fries

add on bacon - surcharge 50



pasta

served with Parmesan

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| 18. Spaghetti Pesto (V) | 275 |
| pesto sauce, mushrooms, smoked chili | |
| 19. Spaghetti Salmone | 360 |
| cream sauce, green asparagus, shimeji mushrooms, smoked salmon | |
| 20. Spaghetti Bolognese | 290 |
| ground beef, tomato, onions, celery | |
| 21. Spaghetti Carbonara | 290 |

pizza

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|---|-----|---|-----|
| 22. Margherita (V) | 250 | 27. Prosciutto Crudo | 360 |
| tomato, mozzarella, Italian basil, oregano | | tomato, mozzarella, smoked ham, Parmesan, rocket salad | |
| 23. Pepperoni | 300 | 28. Frutti di Mare | 360 |
| tomato, mozzarella, salami picante, Italian basil | | tomato, mozzarella, prawn, squid, mussel, Italian basil | |
| 24. Tuna | 320 | 29. Hawaii | 320 |
| tomato, mozzarella, tuna, red onion, black olives | | tomato, mozzarella, ham, pineapple | |
| 25. Quattro Formaggio (V) | 350 | 30. Prosciutto e Funghi | 320 |
| tomato, mozzarella, blue cheese, Edam, Emmental | | tomato, mozzarella, ham, mushrooms | |
| 26. Meat Lovers | 360 | add ons | |
| tomato, mozzarella, ham minced beef, salami picante | | smoked ham, ansjovies or blue cheese surcharge 60 | |
| | | all other extra toppings surcharge 40 | |

soups

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| 31. Lobster Bisque | 240 |
| with tiger prawns, olive oil & crostini | |
| 32. Pea Soup (V) | 220 |
| with olive oil pearls & crostini | |

salads

available as starter or main

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|---|----------------------|
| 33. Caesar Salad | starter 240/main 280 |
| Roman lettuce, grilled chicken, bacon, Parmesan, croutons, anchovies dressing | |
| 34. Salad Niçoise | starter 240/main 280 |
| lettuce, tuna, egg, tomato, green beans, black olive, potato, anchovies | |
| 35. Secret Garden | starter 240/main 280 |
| lettuce, smoked chicken, blue cheese, apple, walnuts, grilled cherry tomatoes | |
| 36. Greek Salad (V) | starter 200/main 240 |
| with feta, tomato, cucumber, red onion, black olives & oregano | |

appetizers

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| 37. Homemade Pâté | 240 |
| chicken liver pâté with dried fruit walnut chutney & toast | |
| 38. Beef Carpaccio | 240 |
| thinly sliced beef tenderloin with pesto, almonds & rocket salad | |
| 39. Duck Pancakes | 240 |
| with a filling of crispy duck, cucumber, spring onion served with Hoisin Sauce | |
| 40. Caprese (V) | 240 |
| fresh tomato, buffalo mozzarella, Italian basil & balsamic reduction | |



main courses

available from 2pm

41. Brochette **390**
skewer with chicken, pork, beef tenderloin, potato, carrot, onion & mushroom, served with red wine sauce, garlic sauce & Romesco sauce

wine suggestion Billi Billi Shiraz (Australia) **1,370/bottle**

42. Australian Black Angus (grain fed) **790**
beef tenderloin, served with garlic mashed potato, sautéed vegetables & fresh peppercorn sauce

wine suggestion Pinot Noir Little Yerring (Australia) **1,380/bottle**

43. Lamb Stew **490**
Stew with New Zealand Lamb, potato, vegetables & red wine served with baguette

wine suggestion Chateau du Barry **1,500/bottle**
Bordeaux (Merlot & Cabernet Franc), France

44. Grilled Chicken **380**
served with garlic mashed potato, green asparagus & mushroom sauce

45. Secret Garden Signature Burger **380**
100% prime beef burger (200 g), smoked bell pepper, Romesco sauce, crispy fried onion, pickles, tomato, cheese, served with French fries

add on bacon surcharge 50

main courses

available from 2pm

46. Seafood Mixed Grill **450**
king prawn, red snapper, cockles & tuna, served with spicy seafood mayonnaise & Thai seafood sauce, French fries & mixed lettuce

wine suggestion Pinot Grigio Delle Venezie (Italy) **1,350/bottle**

47. Homemade Gnocchi **390**
with prawns, anchovy, black olive, beet root, chili, roasted garlic & pea puree

wine suggestion Chardonnay, Reserva (Chile) **1,320/bottle**

48. Crispy Salmon **420**
served with cauliflower mashed potato, green asparagus & caper/shallot sauce

wine suggestion Soave Corte Giara (Italy) **1,320/bottle**

sides	French fries	80
	Garlic mashed potatoes	80
	Mixed salad	80



desserts

49. Classic Tiramisu	with Savoiardi biscuits	220
50. Crème Brûlée	rich custard base finished with crunchy caramel	200
51. Apple Crumble Pie	served with coconut ice cream	200
52. Italian Ice Cream	choice of vanilla, strawberry, dark Belgium chocolate, coconut	80 per scoop



coffee (regular or decaf)

coffee (regular size)	90	latte	120
espresso	100	cappuccino	120
double espresso	140	iced coffee	120

coffee specials

Illy Almond Frappé 220

prepared with Illy espresso, premium ice cream, milk, almond syrup topped with whipped cream, caramel crunchy almonds, biscuit

Bali coffee with Baileys	250	French coffee with Grand Marnier	250
Irish coffee with Irish whiskey	250	Café Brasil with Kahlua & Grand Marnier	250

chef's menu suggestions

53. Curry Experience

set menu for 2 persons
1,090 per 2 persons

starter

Tom Khaa Kai
chicken, coconut & galangal soup

main

Kaeng Massaman Kai
massaman curry with chicken

Kaeng Phet Pet Yaang
red curry with roasted duck & lychees

Kaeng Phanaeng Neua
phanaeng curry with beef

Khao Suay
steamed rice

dessert

Ice Cream Kra Ti
coconut ice cream

54. Thai Experience

set menu for 2 persons
1,500 per 2 persons

starter

Secret Garden Oriental Plate
chicken satay, golden purses filled with prawn, fish cakes & spring rolls

main

Kaeng Phet Pet Yaang
red curry with roasted duck & lychees

Pla Thawt Bai Hohraphaa
deep fried whole fish with chili sauce & basil

Phat Pak Ruam
stir fried mixed vegetables in oyster sauce

Khao Suay
steamed rice

dessert

Kluay Buat Chii
banana in coconut cream



street food

suggested as an appetizer or snack

55. Thawt Man Pla	fried fish cakes with green beans	140
56. Sa-Te-Kai	chicken satay (4 skewers) with peanut sauce & cucumber relish	160
57. Kra Pao Tong	golden purses filled with prawn	140
58. Paw Pia Thawt (V)	spring rolls vegetables	140
59. Paw Pia Kung	spring rolls with prawn	200
60. Khai Luk Koei (V)	Son-in-Law Eggs cooked & deep fried with tamarind sauce	120
61. Miang Kham	betel leaves with savory topping	160
62. Secret Garden Oriental Plate	chicken satay (4 skewers), golden purses, fish cakes, spring rolls	290

soups

63. Tom Khaa Kai	chicken, coconut and galangal soup	160
64. Tom Yam Kung	spicy soup with prawns	190
65. Kaeng Jeut Wun Sen Muu Sap	clear vermicelli soup with minced pork	160

salads

66. Yam Som Oh	prawn & pomelo salad	190
67. Som Tam Malakaw (V)	green papaya salad	140
68. Som Tam Malakaw Kung	green papaya salad with prawns	200
69. Yam Neua Yang Nahm Toke	sliced beef steak salad with mint	220



fish

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| 70. Plaa Thawt Priaw Waan | deep fried filleted fish with sweet & sour sauce | 350 |
| 71. Pla Thawt Bai Hohraphaa | deep fried filleted fish with chili sauce & Thai basil | 350 |
| 72. Kaeng Kung | prawn pineapple & curry paste | 220 |
| 73. Kaeng Plaa Kup Kluay Lai Luktho | snapper with green banana & peach | 200 |
| add on | steamed Jasmine rice or brown rice | 40 |



meat

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|-------------------------------------|--|-------------------|
| 74. Kaeng Massaman Kai | massaman curry with chicken | 180 |
| 75. Kaeng Phanaeng Neua | phanaeng curry with beef | 220 |
| 76. Kaeng Phet Pet Yaang | red curry with roasted duck & lychees | 200 |
| 77. Kai Phat Met Mamuang | chicken with cashew nuts | 180 |
| 78. Phat Kra-Tiam Phrik Thai | garlic & pepper
vegetarian
chicken or pork
prawns | 140
180
200 |
| 79. Phat Priaw Waan | sweet & sour
vegetarian
chicken or pork
prawns | 140
180
200 |
| 80. Kaeng Hangleh | Chiang Mai pork curry | 180 |
| 81. Kaeng Khiaw Waan | green curry
vegetarian
chicken or pork
prawns | 140
180
200 |

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|---------------|------------------------------------|----|
| add on | steamed Jasmine rice or brown rice | 40 |
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rice & noodles

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|---|-----------------|------------|
| 82. Khao Phat | vegetarian | 140 |
| fried rice | chicken or pork | 180 |
| | prawns | 200 |
| 83. Kuaytiaw Phat Khii Mao Kung | | 220 |
| spicy stir fried noodles with prawns & Thai basil | | |
| 84. Khao Phat Sapparot Kung | | 290 |
| fried rice with pineapple and prawns | | |
| 85. Kuaythiaw Phat Thai | chicken | 220 |
| stir fried noodles | prawns | 240 |
| 86. Khao Suay | | 40 |
| steamed Jasmine rice | | |
| 87. Khao Klong | | 40 |
| brown rice | | |

vegetarian

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|--|---|------------|
| 88. Phat Chai Sim Naam-Man Hawy | stir fried Chinese broccoli with oyster sauce | 140 |
| 89. Phat Pak Ruam | stir fried mixed vegetables in oyster sauce | 140 |
| 90. Phat Pak Bung Fai Dang | stir fried morning glory | 140 |

thai desserts

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|-----------------------------|---|------------------------|
| 91. Kluay Buat Chii | banana in coconut cream | 120 |
| 92. Kluay Thawt | deep fried bananas with vanilla ice cream | 120 |
| 93. Ice Cream Kra Ti | coconut ice cream | 80
per scoop |





secret garden beach resort

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